

Claims

1. Process for preparing a flavouring mix, which process comprises heating a composition comprising reactants and at least 20% (wt) water to a temperature of 100-250°C to such an extent that the water content of the composition is reduced to less than 5% wt. within 10 minutes after the application of heat is started.
2. Process according to claim 1, wherein the reactants comprise a sugar (or carbohydrate source) and a nucleophilic species.
3. Process according to claim 2, wherein the nucleophilic species comprises biogenic amines, amino acid(s), sources of amino acids such as peptides or proteins and their hydrolysates or extracts, HVP, yeast extracts, yeast hydrolysates, soy sauces or mixtures thereof.
4. Process according to claim 1, wherein the reactants comprise a sugar and an amino acid, or source of a sugar and a source of an amino acid.
5. Process according to claim 1, wherein the aqueous solution is a homogeneous solution.
6. Process according to claim 1, wherein the water content of the composition is reduced to less than 5% wt. within 1 minute after the application of heat is started.

7. Process according to claim 6, wherein the water content of the composition is reduced to less than 5% wt. within 20 seconds after the application of heat is started.
8. Process according to claim 1, wherein the temperature reaches a maximum of between 100 and 200°C, preferably between 120 and 180°C.
9. Process according to claim 1, wherein the aqueous solution comprises next to the reactants a buffer solution.
10. Process according to claim 1, wherein the total amount of the composition comprising reactants and water is between 10 mg and 10 g.
11. Food processing equipment comprising:
 - a reaction vessel
 - means for filling the reaction vessel with an aqueous solution of reactants
 - means for heating the contents of the reaction vessel within 15 minutes to a temperature of above 100°C
 - means for emptying the vessel,
wherein the vessel is construed such that the water from the aqueous solution of reactants may be removed prior to or during heating the contents of the reaction vessel.
12. Equipment according to claim 11, wherein the water is removed from the reaction vessel by evaporation.
13. Equipment according to claim 11, wherein the means for heating the contents of the reaction vessel are able to

heat the contents within 1 minute to a temperature of above 100°C.

14. Equipment according to claim 13, wherein the means for heating the contents of the reaction vessel are able to heat the contents within 20 seconds to a temperature of above 100°C.
15. Food vending machine comprising the equipment according to claim 11.
16. Vending machine according to claim 15, for selling soup or snacks.